



# SUAVIS

VINO ROSATO



## TECHNICAL CARD

**Wine Type:** Rosé wine

**Grape Type:** Sangiovese

**Ground:** Hilly

**System of growing:** Guyot

**Wine making:** After the picking the grapes are squeezed and left to macerate in stainless steel vats for 12 hours until the desired colour is obtained. The must obtained is left to ferment at a constant temperature of 17°C. Once fermentation is finished the wine is left into a stainless steel vat unless it is bottled

**Colour:** Intense pink

**Olfactory and gustatory notes:** Intense perfume and very fragrant and intense notes of fruits

**Structure:** Tall

**Service Temperature:** 10°/12° C **Marketing:**

Spring after the vintage

**Alcoholic degrees:** 12 degrees

